HUGH HAMILTON

AROMA PAGODA

2026

Hugh Hamilton is the 5th generation of a large wine dynasty and is regarded as the black sheep of the family.

His daughter and 6th generation of the family, Mary, continues the legacy, making us Australia's Oldest Wine Family.

The Black Sheep experience is extraordinary. Hugh is the master of a most reprobate range of varieties from the classics to the more eclectic. When it comes to tasting our wines, you can expect to enjoy the difference.

STORY

Evocative and elegant, a Pagoda is a multi-tiered tower, often with a high degree of ornamentation. Our Aroma Pagoda is much the same – layers of exotic aromatics, structured yet elegant, a temple to flavour.

WINEMAKER'S NOTES

This brief is the best I get – go out and find flavour, then blend as much of it as possible into a single wine that can showcase the strengths of all sources. It's every bit as fun to make as it is to drink.

BOUQUET AND PALATE

A bouquet cohort of fruit and flowers that ripen and bloom before your very nose. White pear and orange blossom. A clean line of zesty citrus and linen. Notes of marmalade and fennel. On the palate a maze of flavours tease, succulent, lip-smacking, and intense. A tipsy ballerina lost in a florist.

VARIETAL

44% Gewurztraminer, 20% Frontignac, 27% Fiano, 9% Rkatsiteli

COLOUR

Brilliant Pale Straw

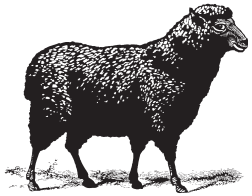
DRINK

Now through 1 year

FOOD MATCH

It's difficult to get better than a Chicken Pho – layers of flavours on layers of flavours.





WWW.HUGHHAMILTONWINES.COM.AU

M3, DIGS, MCMURTRIE, SCHULLER, CORNUCOPIA FARM

ANALYSIS: ALC: 12.8 **| TA:** 6.0 **| PH:** 3.23 **| RS:** <1G/L **| VEGAN FRIENDLY**